252 184 285 /51 cont./

The tube-press -- pokunho -- has only recently gained entry among the Surára and Pakidái. Among the former I discovered only [192] three specimens, among the latter five, all of which /52/ /Fig. 22 appears here/ were made of bast strips of the curauá plant (Ananas sativus Sch.) and were relatively small (length, 1.10- [438] 1.20 meters; diameter, 3-4 centimeters). They were in the possession of a few families who had obtained them by barter [192] from the Xiriána. Heretofore the manioc pulp has been pressed out with the hand by means of small, square plaitings -- yorohf -- (290).

290. The name is practically identical with the one for the small basket with handle -- yorohikes -- and the plaiting technique is the same throughout.

[178] Even today this method is more common than the one with the tube-press, but the latter is gradually beginning to come in. [426] Families who do not as yet own a tube-press sometimes borrow one, for up to now it has been made neither by the Surára nor the 114 Pakidái. The above reference to the fact that the tube-press is 252 supposed to represent an import article from the Xiriána is 174 significant, however. That is, when Koch-Grünberg stayed with 285 a Xiriána group in Motomotő, he did not find any there, but only small basket-winnowers, in which the manioc pulp was squeezed [177] with the hand (291). Hence it is to be assumed that these Indians,

291. Koch-Grünberg, 1923a, p. 308.

too, have not known the tube-press for very long; presumably they took it over from the Karáiben. /Fig. 23 appears here./

249 /82/ Besides the cultivated plants used for food, some are raised to be used for enjoyment. These are primarily tobacco (Nicotiana tabacum) -- peenáke -- (387) and a pepper plant (Piperacea sp.) --

387. The Waiká word for this is "be" (Zerries, 1956b, p. 154).

maxarahá -- (388) which is required for making the narcotic

[184]

388. This plant is also cultivated by the Waikás and is designated by almost the same name "masho hara" (Zerries, 1956b, p. 154).

snuff-powder (see pp. 192), as well as -- perakí -- (389)

389. The Waikás call this pepper plant "biaki" (Zerries, 1956b, p. 154).

(Piper caudatum Vahl.), Portuguese pimenta-dos-índios, with which they spice their food.

249 824 Finally, the cultivation of plants yielding important required articles should be mentioned. These are arrow cane (Sagittaria montevidensis Cham. et Schl.) -- xerekafbe --, the urucuzeiro (Bixa orellana L.), from whose seeds, found in a thorny capsule, the red coloring matter urucú -- narú -- is obtained (see p. 122), as well as a Bignoniaceae (Crescentia cujete Lin.) and Cucurbitaceae (Cucurbita lagenaria L. and Cucurbita idolatrica Lacerda), the fruits of which are used as vessels (see p. 114).

248 The cultivation of cotton (Gossypium barbadense or hirsutum) -- xinarí -- is of comparatively recent date.

● 252 [462] 8. Preparation of Food

The preparation of solid food is almost exclusively in the hands of the women, but the roasting of game is reserved for the men (390). There are two methods of doing this: The simplest

[171]

390. According to Baldus, this prerogative

Suruí Paiter

/82 cont./

252 462 171

390. (cont.)
of the men is found among most Brazilian tribes: "Entre os povos naturais do Brasil, as grandes caças sao assadas ou moqueadas, em geral, pelos homens /among the primitive peoples of Brazil, big game is, in general, roasted or smoked by men/" (Baldus, 1950, p. 7).

252 and most common consists of impaling a piece of meat on a pointed stick, sticking the latter into the ground obliquely toward the fire, and turning it from time to time, so that all sides are equally exposed to the heat. There are also square [171] roasting racks (Portuguese moquém) with grates of wooden rods which, in the same shape or in triangular form, are familiar to almost all primitive peoples of tropical South America (391).

391. These roasting racks are made in the following way: Four sticks, forked at the top, are stuck into the ground so that a square is formed, cross rods are placed in the forks, and over them are laid sticks which are fastened with lianas.

The men use the roasting rack mostly if the meat of large animals, such as tapirs and wild pigs, is to be prepared, because several pieces can be roasted at once. Now and then, however, I also saw a whole monkey lying on the grate. So that no fat will be lost during roasting, the skin is not removed beforehand, but only when one sits down to eat. The entrails, however, are removed from the animals before roasting or boiling. They are not discarded, however, but wrapped in palm leaves and steamed in the hot ashes, to be consumed afterwards with great relish. When the roasting rack is used, an even fire; not too hot, is kept burning under it day and night. Before festivals, when it is desired to preserve exceptionally large quantities of meat,

/82 cont./

252 especially of the tapir, the pieces are left on the rack until they are black and as hard as bone.

[177] Smaller pieces of meat are cooked or boiled in clay vessels (392) and occasionally also in aluminum pots (393), often

[438] 392. These come from the Xiriâna.

[439] 393. These are trade articles of the caboclos (planters, rubber and palm-fiber gatherers) or gifts from the Indian protection post on the Rio Demini.

together with green bananas, by the women. The pot is simply set between the burning logs. The women are very enthusiastic about my empty gasoline cans, in which they often cooked a whole cutia, paca, or monkey. Snake meat is eaten only in a cooked state. Fish are wrapped in leaves and steamed in the hot ashes.

/83/ Vegetables offer a variety of possibilities in the way of preparation. Bananas are predominantly roasted in hot ashes when they are still green, after the peeling has been removed beforehand (the taste always reminded me of a fresh roll), or cut into small pieces and boiled, in the latter case usually along with meat. A soup which is made out of ripe bananas is regarded as a special delicacy (394). Bananas are seldom eaten

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394. The banana in general and this soup in particular play an important role in the religious and social life of the Surára and Pakidái. Young men, during their training period as medicine-man helpers, must be satisfied with a banana as their daily diet (see p. 144). At the festival in memory of the dead such a soup, mixed with the bone ashes of deceased tribesmen, is drunk by the men (see p. 230). Young girls are permitted to eat banana soup as their sole

Suráŋa
Pakidái

/83 cont./

•252
262

394. (cont.)
nourishment during their first and second menstruation (see p. 142), and it represents the most important item of food for pregnant women, and for several months after confinement. Among the Tapirapé, on the other hand, where the banana also represents a basic part of the diet, parents must refrain from eating this fruit after a birth. "They believe that the child would die if they disregarded this rule" /cited in English/ (Baldus, 1956b, p. 601).

[191]

252 raw. -- The mealy, nourishing fruits of the pupunha palm are primarily boiled. Then the soup is allowed to cool and a refreshing drink is obtained in this way. Before festivals all the [415] women pour it into a large, wooden trough, which is found in every maloka, so that there will be enough on hand. By means of steaming or roasting, a solid food is also prepared from them (395). --

[114]
[137]

395. Alexander von Humboldt, by the way designates the pupunha or pihiguao palm as "Pfirsich-palme" /peach palm/ and praises the delicious taste of its fruit (Alexander von Humboldt, 1860, III, pp. 281 f., 300; IV, p. 145). I cannot agree with the great scholar in this, for to me it tasted like slightly bitter potatoes. Zerries, by the way, is of the same opinion (Zerries, 1956b, p. 148).

Taioba, carš, sweet potatoes, and sweet manioc are steamed in a pot or roasted in hot ashes without being previously washed or 252 peeled. -- Bitter manioc is scraped by the women with the 412 lancet-shaped bamboo knife (see p. 118) and then grated on a rough slab of granite, for they do not have grating boards (396) (397).

[177]
[123]

396. My servant Mateus, however, made them

Surára
Pakidái
Shiriana

/83 cont./

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412
[177]
[123]
[192]

396. (cont.)
a few graters out of the sides of our empty gasoline cans by boring numerous holes in them with a nail. They were very happy over these and maintained that it was considerably more agreeable to grate on them. They also immediately had a name for this grater -- kabaricinamõ.

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397. The Xiriâna, too, grate the manioc roots on rough slabs of granite (Koch-Grünberg, 1923a, p. 308).

252 The grated pulp is then pressed out by hand with the help of small, square strips of plaiting (see p. 112), which are rolled up (398).

398. The poison is removed from the manioc pulp in the same way among the Xiriâna (Koch-Grünberg, 1923a, p. 308).

Among the Surâra I found three tube presses and among the Pakidâi five, which they had obtained from the Xiriâna (see p. 112). With the flour the women bake, on large, flat granite stones under which a fire is kindled, manioc flat-cakes, which are consumed with pleasure. This food, which appeared among them only a comparatively short time ago, seems to become
273 more and more popular. The preparation of kaschirí is unknown (399).

[114]
[177]

399. Since, however, my servant, a pure-blooded Tukano /Tucano/ Indian, felt a great desire for a slight alcoholic intoxication at the sight of the manioc flat-cakes, he taught the Surâra how to make kaschirí. At first they tried this unknown drink very critically. But after the first swallow their eyes shone, and they slapped Mateus on the shoulder enthusiastically and assured him again and again how good it tasted to them.

2: Becher--181 E-5 (1955-1956) 1969 SQ18 Yanoama SQ18
Surára
Pakidái

/83 cont./

262 439 Great popularity was also enjoyed among the Surára and Pakidái by the roasted manioc flour which they occasionally obtain from the palm-fiber gatherers by barter or from the Indian protection post on the Demini as a gift. They are unable to make it themselves because they do not have the large iron pans for it.

252 Various fruits of wild plants also need special preparation. The white seeds found in the pods of the pacova-tororoca (see p. 168) must be roasted before they are eaten. The taste, by the way, corresponds exactly to roasted maize. /84/ -- The fruits of the pot-tree (see p. 168) are first boiled, for which the women particularly liked to use my empty gasoline cans, and then cut open with the knife of tortoise shell (see p. 118). They are then poured into one or more of the large plaited baskets -- uaramã -- (see p. 107) and hung for four days in the water on the bank of a stream, in order to remove the bitter substances. After that they are thoroughly rubbed by the women with their feet. These fruits, to be sure, occupy only a second-rank position in the favor of the "gourmets," but at least they fill the stomach. Moreover, I was assured that in olden times, that is, before the introduction of the banana, this fruit played a much greater role in the food economy.

263 All the foods mentioned are, as a rule, eaten without spices. Only now and then do some men and women add a little of their cultivated pepper, which is roasted beforehand. [123] Not a single tribesman developed a taste for my salt, of which I had brought along several kilograms, assuming that the Indians would be pleased about it, and they had no interest whatsoever in acquiring any of it (400).

[146] 400. The amount of salt required by the body is supplied by the wood ashes with which the tobacco roll (see p.190) is mixed.

171 175 263 This aversion to salt is also found among many other tribes, and in a report as early as the sixteenth century one can read the following remark: "The forest people cannot use any salt, because it makes them ill, for they are not used to it; if they eat it, they

273 The beverage of the Sanemá is water. They do not make
271 alcoholic beverages. In recent times the Sanemá who live in
177 contact with the Makiritare have learned to prepare cashíri, and they are beginning to drink it with some frequency. Nevertheless, the preparation of alcoholic beverages is not common among the Sanemá and Yanoama in general.

252 The greater part of their food is toasted or broiled in the
263 coals. They do not eat salt, properly speaking, but they use
261 wood ashes and peppers. They also clean dry clay and eat it.

276 As stimulants they have tobacco and yopo. They do not smoke, but rather roll up the tobacco leaves, and, after treating them with ashes, they put them in back of the lower lip. The yopo is made with certain leaves and ashes of bark. It seems that they have several kinds, according to the degree of strength. They showed us a gray type and a black one. One who wishes to take a dose puts the intoxicating powder in a tube and a companion blows it into his nose. In general, yopo is re-
[764] lated to religious ideas. It appears that they take it at burial ceremonies when they accompany a deceased person and his "hikula upwards." The theurgists also use it frequently in their various ceremonies. There are known cases in which a man "flew off" with a strong dose of yopo and, losing his way, never came back to earth!

581 The founding of a family is the fervent desire of all the
183 young people of the tribe. We observed a degree of irregularity
591 in the custom of determining the matrimonial residence. In the
184 Sanemá group of the Erebato, this seems to be bilocal, as among the Waica of the upper Orinoco (Barker, 1953, p. 478), while on the Ventuari we noticed a tendency toward unilocality. We
591 are not certain, but it would seem that normal residence is initially
182 matrilocal with postmatrimonial betrothal service and then changes
596 to bilocal. This arrangement brings about the formation of bilocal extended families in Yanoama society.

596 Societies with bilocal extended families are relatively
591 rare, but their existence among the Sanemá does not surprise us if we bear in mind that the economic situation of the tribe lends

6: Vinci T-5 (1950) 1959 SQ18 Yanoama SQ18
Sanema

the usefulness of the Coroso palm end here: it furnishes a hard, black wood that gives the Indians their finest bows, real masterpieces treasured with pride by their owners and only bought and sold with a great deal of ceremony.

The *lakua* represents the Indian food-ideal. It grows in bunches up to eighty pounds or more in weight, each fruit being the size of an egg and in shape and colour not unlike a small, ripe cheese. Cooking it takes a long time. The outside is a thick starchy layer, orange-coloured and rich-tasting without being over-sweet or sickly. It is better than any of our starchy foods such as bread or potatoes or chestnuts or *guarki*. The whole of it is edible right down to the little stone itself. This is a kind of delicious almond which crumbles pleasantly under one's teeth and leaves nothing but an insatiable desire for more—hence its name, *lakua*.

Lakua can be carried: there are no doubts about this, as in the case of the kumoshi. Its golden bunches are big enough to cover up a man, and the carrier protects himself from the thorns on the branches with a good thick cushion of leaves. In the evening they are cooked, so that the grim-faced women of the tribe are able to produce their milk after all and tirelessly pass it on to the scabby, drooling mouths of their infants, who in their turn convert it into blood and yield it up to the clouds of flies and mosquitoes which wrap them round with a perpetual dark veil like an aura of evil and accursed spirits.

In recompense for its fabulous generosity, the *lakua* tree has been accorded one great privilege that sets it apart from all the other fruit-bearing trees of the forest: it is never cut down for the easier harvesting of the crop. The fruit is brought down by some clever manipulation of a long pole, for no climber's hands and feet could withstand the thorns. If in very special circumstances the tree has to be cut down, then its upper stem is opened so that its last, secret riches can be cut out—the ten pounds of sweet, crisp, chestnut-flavoured tenderness that is its growing point, the heart. Then the tree will weep out its tears from its torn breast, tears of wine that are lost.

Certainly the tribes living nearest to the forest and the forest's deep anti-human mysteries have chosen the *lakua* as their god of food: but we, a hybrid mixture of natural fears and supernatural thunderings, chose to set up opposite it our own saint, the yellow and most luscious *sapak*. When the marching horde reached a gnarled tree which evoked the quick cry '*Sapak!*' they flung themselves at it—such is their agility in tree-climbing that they literally seem to fling themselves up—and began a feast that reduced them to silence because

/449/

Preparation of Food

251 To keep meat from spoiling, it is first dried directly over the fire. Then it is kept on a rack over the fire, perhaps for several hours, but frequently all night. After this, it is placed a bit farther from the fire, but where the air will keep it dry, although not necessarily warm. I have seen meat kept for some ten days in this way, and doubtless it would have lasted longer had it not been eaten.

• 252 Meat preserved in this way is still regarded as raw and must be cooked in a pot before being eaten.

Small animals are cleaned, washed, and then boiled whole in a pot. If the animal is large, it is cut up into pieces small enough to fit into the pot. The custom of leaving the skin and [174] hair on them while they cook is perhaps a survival from the time when they did not have knives for skinning them. A string or piece of bark is tied to each piece of meat in order to be able to take it out of the pot to turn it. From time to time they take the meat out in order to prick it many times with a stick so that it will cook more quickly.

When it is finally ready, the head of the family, or the owner of the meat, shares it or divides it into portions which he distributes among his relatives or friendly families.

462 The task of cooking the meat is man's work. He is the 252 owner of the pot, does the hunting, looks for the firewood, and divides and distributes the cooked meat. (Sometimes he sends a boy to deliver the meat to some family on the other side of the circle of dwellings.)

313 The gathering of firewood for cooking food other than meat 462 and for keeping the family warm at night is woman's work. For [412] this reason the women use the ax much more than the men do.

252 Green platanos are generally peeled and placed directly over the embers, turned a few times, and /450/ taken off when they are found ready to eat. Or they may be placed on a live fire to be cooked, but without being peeled, in order that they may not be blackened. If it is necessary to cook a large quantity of green platanos quickly, they are peeled and boiled in a pot.

/450 cont./

252 Ripe platanas are eaten raw or are boiled and mashed in the form of a soup to be drunk. Half-ripe platanos are placed on the fire with their skin.

The fruit of the "pijiguao" is preferred boiled, although it may be cooked directly on the fire when a pot is not available.

"Sweet yuca," the "mapuey," the "ocumo," the sweet potato, and other edible roots are boiled or roasted directly over the fire.

"Bitter yuca" is pounded on a stone. The juice is squeezed out between the hands, and balls are made with the pulp, or dough, and hung in a basket in such a way that the breeze caused by the fire strikes it. The poisonous juice is preserved with strong peppers and ashes to prepare a liquid which they call "yubu," in which certain foods are dipped and eaten. The cooking of the yuca "dough" is done on a piece of broken pottery. First a layer of this yuca is spread out, being left there until it is to be eaten. This cake is not turned, but is taken off altogether in order to put another one in its place. Then the first cake is placed on top of the second one in such a way that its uncooked side is joined to the latter, and they are left to cook until both are stuck together, then being considered ready. Cakes of some 15 to 20 centimeters in diameter and from one-half to one centimeter in thickness are made in this fashion.

Fish and little birds, larvae, and certain insects are wrapped in leaves and cooked over the embers. Small pieces of meat are also frequently cooked in this fashion.

[222] A large seed in the shape of a frijol, called "wabu," is gathered and eaten. The Indians believe that this seed is poisonous, for which reason they prepare it in the following fashion. It is cooked and thinly sliced. Then it is placed in baskets and put under running water. After remaining for three or /451/ more
[262] days under the water, it is considered edible. This seed serves as a reserve in case of a shortage of platanos in the conucos. On such an occasion the whole group moves to live in a place where there is an abundance of "wabu," until the platanos ripen.

/452 cont./

252 Women generally roast the platanos for everyone's breakfast. At noon and in the evening, everyone cooks his own platanos. To a child of seven they might give three green platanos in [866] their skins, telling him: "Here is your dinner." The child then proceeds to cook them.

264 The Guaika /Waica/ in general have abundant food and eat it with pleasure. They do not look kindly upon remains of food being left. Anyone who does not lick his bowl clean after having drunk his soup of platanos is considered a prodigal.

266 765 The mere idea of cannibalism is rejected with horror, although they do eat the pulverized bones of a cremated relative, after having kept them in a hermetically sealed gourd for about six months.

262 They do not eat carnivorous birds and animals, but carnivorous fish, even the caribe (piranha), are eaten with pleasure. Some [252] snakes are eaten, others not. They boil them or else they cook them wrapped in leaves upon the embers.

271 Drink, Drugs, and Excesses

The Guaika /Waica/ take extreme care concerning the water they drink. The supply of water for a settlement must be obtained upstream from all the fords which cross the stream or brook. If a Guaika finds it necessary to drink water in a place below a ford, he makes a hole in the sand of the beach and waits until water which has filtered through it gushes up. The water of the current is considered dirty, just as the water from the hole dug [415] in the beach is clean. Water is transported in gourds by the women for use in the settlement.

273 The Guaika do not prepare any alcoholic beverage.

276 Tobacco leaves are rolled up with ashes and placed in the mouth behind the lower lip. When there is a shortage of tobacco, /453/ they obtain a certain bitter root in the forest, strip the bark from it, and place it behind the lip to diminish the desire for tobacco.

/467 cont./

Division of Labor

462 The men clear the "conucos," plant them, and weed them.
[241] The women carry most of the harvests to their /468/ houses in
[482] their carrying baskets. The men sometimes help carry the harvests when there is more than the women can carry, or when the men go to the "conuco" alone.

[224] The men do the hunting and carry the game back to the house. They may call upon the women to help them when the game has been brought into the vicinity.

[224] The men fish with bow and arrow, hooks, and poison. The women fish with macanas and with baskets.

[499] The men build the bridges.

[342] The men build the structure or framework of the houses and help build the roofs. The women collect the leaves for covering the roof and help to roof.

[313] The women cut most of the firewood and carry it to the
[482] settlement. They cut it on the site and carry it to their houses in the carrying baskets, ready to be used. The men carry to the house the sticks for roasting meat, and, if they need to be cut into pieces, they do it once they have arrived.

[252] The women in general cook breakfast for the entire family. For the other meals, each person generally cooks his own platanos. The women bake the "casabe" /cassava bread/. The men cook everything which has to be boiled in the clay pots, such as the meat of the game which they have taken and the fruit of the "pijiguao" palm.

[482] When the settlement moves, the women carry almost all the belongings of the family and as much food as possible in their carrying baskets, which they hang from their heads by straps or bands. The men carry their bows, the clay pots, and any food that the women cannot carry. The men use straps or bands hanging from their shoulders or their heads, but not baskets.

?: Barker--63 M-5 (ca. 1951-1953) 1953 SQ18 Yanoama SQ18
Waica

Plate III

291
252
302
415

The men cook the meat from hunting. El Platanal. (Photo. by the author.)

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516
302

They produce fire by making a little stick rotate between the palms of the hands, with the friction end resting on a piece of soft wood. El Platanal. (Photo. by the author.)

9:Grelier K-5 (1951) 1957 SQ18 Yanoama SQ18

his jungle intimately—where to find palm dates, cocoa and brazil nuts in their season, and where game birds are most plentifully found. He hunts the herds of peccary, his ear, versed in all the sounds of the forest, detecting his prey before they detect him. When the water in the rivers is low he shoots his fish with arrows and when the sand banks are uncovered he hunts tortoise eggs buried in the sand. His interminable wanderings are limited only by his forest lore; he lives only for the day, his sole reserve of food being a small store of bananas brought from the village plantation.

Platanal

As we closed the shore our reception was tumultuous. From the high bank above us the Indians leaped yelling into the water and clambered on board, shaking themselves like wet dogs. Laughing and gesticulating they took hold of our mooring lines. Though some of us were a little overcome by this display of exuberance, Butrón was not in the least disconcerted. He knew that the Indians had long learned to associate him with machetes and *manioc*. As soon as it was possible to do so, Butrón had a basket of *manioc* and a dozen machetes carried ashore, and the Indians who had already begun to ransack our cargo left it and hurried ashore.

"*Shori! Manioco! Oji!*" they cried striking their bellies. They jostled round the basket, stuffing handfuls of the coarse flour into their mouths, their heads thrown back in ecstasy.

As the Waïka have no knowledge of contriving the simplest of iron tools, or of grinding *manioc*, all such articles were highly valued objects of barter. So were matches, once they had been shown how to use them.

Butrón told them we wanted the large green bananas which are eaten cooked; the accepted tariff is three hands of bananas for one machete. Before long, we heard some of the natives making merry in the plantation, and made as if to follow them. But at once the others became suspicious and gestured to us to return to the river bank. We insisted and they became menacing, finally refusing to go on gathering the bananas if we did not desist.

9:Grelier K-5 (1951) 1957 SQ18 Yanoama SQ18
Waica

Barker told us that it was no more than a temporary stopping-place on one of the jungle trails, no family ever remaining for more than a week. And so we found on our various return visits. The inhabitants were always different and their numbers varied considerably. Barker could not tell us how frequently these villages occur in the forests. He said he had been to only one other during his seven months' stay.

Every home possesses two or three calabashes, gourds and baskets, all dyed with ochre and some decorated with macaw or toucan feathers. All such objects of daily use have loops of string tied to them by which they can be hung from the hut's roof. Each family also has its little knives of capybara teeth. Firesticks are kept carefully packed away to keep them dry during disuse, as fire is always available from glowing embers that are never allowed to go out. We saw a number of baskets which women carry on their backs, but could not discover what they were used to carry—probably household utensils in the course of their journeyings. I could find no Waika musical instrument, but in one hut, the only one with no hammock in it, I came across a sort of fibre cape hanging from a beam. As this was the only garment of any sort that I saw, it may well have been a ritual robe.

In every house there was at least one fire, and joints of unskinned peccary and branches of green bananas hung from many rafters. In an unornamented earthenware jar shaped like a bell we saw a peccary's head boiling whole with all its hair and skin. In another hut a child was eating a small alligator which had been grilled on the embers.

The Waikas do not know salt and spat out the little we gave them in disgust. We thought that perhaps the huge quid of tobacco which the men, women and children keep under their lower lips might perhaps compensate for this deficiency. As with the Guaharibos, the women make up the quids every morning, impregnating them with their own saliva before passing them on to their mates.

Barker said he had never known Waikas to build or use any sort of river-craft—not even a raft. He told us that the

000(lapa, Spanish).

222 The collection of small fruits, spiders, ant grubs, wild honey, crabs, mushrooms and fish also contributes variety to the Yąnomamö diet.

241 Cultivated foods contribute the greater proportion
266 of calories to the Yąnomamö diet, probably upwards of 85%,
[146] although this figure would vary seasonally. Again, those
(177) Yąnomamö villages living close to Makiritare settlements cultivate much more yucca (manioc) than platanos, refining it in some cases to meal as do the Makiritares. Elsewhere
[252] the Yąnomamö eat their yucca roasted or boiled or make cassave bread by a technique quite distinct from that employed by the Makiritare.

722 Yąnomamö material culture is very much attenuated by
[422] comparison with, for example, Makiritare. The Yąnomamö like to limit their possessions to an amount that is readily transported by the women, because the entire village may be obliged at any given moment to abandon its site to avoid raiders, or may be invited to a feast at another village.
[422] They do not like to leave possessions in their village when
[574] they leave it, as visitors from other villages would take them. And, their warfare pattern precludes the possibility of leaving a few people behind to guard the village, as they
[341] would be easily overwhelmed by a raiding party. When just a portion of the village leaves to visit another group, those that stay behind move into the jungle some distance from the village and live in well-concealed huts until their co-

11: Chagnon E-5 (1964-1968) 1968 SQ18 Yanoama SQ18

4 feet off the ground at the rear and 6 feet off the ground at the front. Shorter sticks are then laid crossways on the major roof poles and these, in turn, covered with several layers of long, broad, wild "banana" leaves (see Glossary, under "Banana, wild"). It is quite small, but can sleep three individuals. Frequently, the traveler finds the remains of one of these houses and has merely to put a new layer of leaves on the roof to make it waterproof; occasionally, he takes a chance that it won't rain that night and does not improve the hut at all.

When the Yąnomamö settle a new area, they erect temporary villages of these crude huts and live in them until they can build a *shabono*. They also live in huts like these while they are re-roofing the old *shabono*.

The permanent village is complete when the palisade of logs is erected around its circumference. This is placed some 3 or 4 feet behind the roof, allowing space for a path around the village inside the palisade. The palisade itself is about 10 feet high and usually made of a mixture of palm and hardwood logs. It is kept in repair only when there is some reason to suspect raiders. Otherwise, people pilfer logs from it for use as firewood. The entrance to the village, as well as the palisade entrance, is covered with brush and logs at night to keep out intruders. Anyone trying to enter will inevitably make the brush move and alarm the village dogs.

FOOD AND ITS GATHERING · The jungle provides numerous varieties of food, both animal and vegetable. The most commonly taken game includes several species of monkeys, two varieties of wild "turkey," two species of wild pig, armadillos, anteaters, tapir, deer, a small alligator, small rodents, and several species of smaller birds. Wild vegetable foods commonly exploited by the Yąnomamö are: palm fruits of several species, hardwood fruits, brazil nuts, tubers, and the seed pods of the feral banana. Of these, the palm fruits are by far the most significant.

These occur seasonally and, for brief periods of time, produce large quantities of fruits. Unfortunately, there is very little edible substance in each fruit, so that in order to get filled, one must eat the edible portion of enormous quantities of fruit. The Yąnomamö extensively exploit two closely related palms, *pei* and *kurushi*. The *pei* fruits are about the size of small hen's eggs and occur in large clusters, weighing 80 pounds and more, near the tops of the palm trees. The *kurushi* fruits are about half that size. The exterior portion of the fruit is a leathery shell which is peeled with the teeth. Inside there is a thin layer of very bitter, white flesh. This is chewed and sucked off. The taste resembles that of a poor grade of bath soap. Of the two, I found *kurushi* the more repugnant. My throat burned when I ate them.

Another commonly exploited palm is the *ediwabi*. It is tangerine red in color and covered with a leather-like skin that consists of hundreds of small scales. They are about the size of large hen's eggs and resemble small hand grenades. When the fruit is dry, as, for example, when it is first cut from the tree, it is almost impossible to get the leathery scales off. The Yąnomamö overcome this difficulty by throwing the fruit bunches into water and letting them soak for several days, after which the scales can be easily scraped off with the fingernails, exposing a thin layer of yellowish, soft flesh that tastes very much like cheese. The fruits begin to ferment after they have soaked, producing a slightly pungent taste. I enjoyed eating *ediwabi* with the Yąnomamö; the fruit was good, and the technique of eating it was very sociable. We would wade into the swamp where the fruit had been submerged and grope around in the murky water to locate it. After

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Fig. 2-6. Rerebawë climbing a rasha *tree to collect the palm fruit. The tree has many sharp spines on it, and the Yąnomamö use an ingenious device made of crossed poles to climb the tree. The climber stands on one pair of poles and lifts the other pair up the tree. Then he climbs to the upper pair and lifts the bottom pair up. In this way the tree is slowly ascended, and no thorns get stuck in the body.*

The grubs

are wrapped in small packages of leaves and placed in the hot coals to roast. They render down in the heat, yielding some liquid fat, which is licked off the leaves, and a soft, white body. I could never bring myself around to eat one, but an experienced missionary told me they tasted very much like bacon. But then I suppose that anything cooked in a smoky fire tastes like bacon.

The discarded seeds of palm fruits also get infected with much smaller grubs. The Yąnomamö break the hard seeds open with a rock, extract the grub, and prepare it in the above manner.

Some species of caterpillar are also eaten. They are not cleaned before cooking; the squirming insects are simply wrapped in leaves and thrown into the coals to roast.

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They have much less fat on them than grubs, and become dry and crunchy during the cooking, having a texture and form like cheese pone when prepared.

Large spiders are also collected; they are simply placed directly on the hot coals and roasted alive. The legs and thorax are eaten.

Another common insect food is the larvae of a species of large ant. Only the head of the squirming larvae is eaten. It is very crunchy and has a nutty taste, but one must exercise caution in eating them since they are equipped with sharp pincers and can inflict a painful wound on the tongue or lip.

The game animals are all shot with arrows. The curare palm points are usually used for monkey hunting, while the lanceolate bamboo points are used for large game, such as deer, tapir, and wild pigs. A third kind of point is used for birds. It consists of a long, slender stick to the end of which has been bound a splinter of gently curved monkey bone. This serves as the penetrating point and the barb; it is difficult to extract the point once the barb enters the animal.

The Yąnomamö also fashion a fourth kind of arrow point as they need it. It is simply a stick that has numerous twigs branching in a close cluster. The twigs are cut off an inch or so from the main branch, and the stem is inserted into the end of the arrow shaft that usually contains the curare-tipped point. This fourth type of point is used to kill small birds whose feathers are desired for decoration purposes. On one occasion I saw a young man fashion one of these points in a few seconds. He saw a small bird, located a shrub a few feet away, bit off a branch with his teeth, bit the twigs off, and stuck the point into his arrow shaft—without taking his eyes off the small bird for a second. This type of point is discarded after it serves its temporary purpose.

The Yąnomamö do not employ traps or compounds when hunting. They frequently use dogs to run tapir, pigs, and deer, but most hunting is merely the individual stalking and shooting whatever game is available. As men always carry their weapons with them when they leave the village, they are, in effect, hunting continuously. A communal type of hunting trip invariably precedes a feast; this is described in Chapter 4.

The technique for capturing armadillos is very interesting. Armadillos live in burrows deep underground, and the Yąnomamö are always investigating the entrances of these burrows to see if any signs of recent occupation can be found. If the burrow is occupied, the hunters quickly cover the entrance with combustible materials and start a fire. After the fire is blazing strongly, they find a dried termite nest, which produces large quantities of smoke, and put it onto the fire. When this is ignited, they fan the smoke into the burrow, cover the fire with sand, and look for other openings to the armadillo den. These are quickly spotted when smoke begins to emerge from them and covered with sand to keep the smoke in. Then the men crawl around with their ears held to the ground. The armadillo will sometimes start burrowing in order to escape the smoke; when he does, he is heard and his location immediately established. A stick is used to dig into the ground and find the animal, usually 2 or 3 feet below the surface. On one occasion the men had difficulty locating the animal and dug several holes without hitting the burrow. One of them then uncovered the entrance, obtained a thick vine from a nearby tree, and tied a knot in the end of it. He then introduced the knot into the burrow by spinning the vine rapidly between his hands, pushing it in gently as it twirled. When he could not get the vine to go any further, the men listened on the ground to locate the spinning knot. When they found it, they marked the spot. The vine was

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a newly planted sucker, the more quickly it will bear fruit. Hence, if the Yąnomamö wish to establish a garden that will produce a crop in the shortest period of time, they must plant large cuttings. These can weigh up to 10 pounds each, and transportation of the cuttings becomes a tremendous task.

As will be made clear later, most long moves are usually stimulated by warfare, and the group is under some pressure to establish a new garden as quickly as possible. The Yąnomamö can speed up their schedule of abandoning an area by taking temporary refuge in the village of an ally, by planting crops other than plantains that mature quickly and produce high yields, or by anticipating a serious war and getting an early start on their new garden. When Kąobawä's group was forced to abandon one of its locations because of a war, the group took refuge with an ally and established its new garden near the ally's village. One of the consequences of these factors is that newly established gardens produce their crops in cycles so that there will be periods of plenty interrupted by periods of hunger. After a few years, the garden will mature and produce constantly. The periods of hunger are eased by planting rapidly developing crops such as maize and by working constantly at transplanting the secondary plantain shoots as they appear. Thus, gardening activities vary largely with the relative maturity of the garden and the length of time the people have been living at that site. Once the plantains are producing constantly, other crops are not cultivated as intensively as before. But whatever the Yąnomamö are eating in a given village, they are striving to get their gardens to produce a constant supply of plantains. The fact that a given village may be relying very heavily on maize at some point in time may reflect no more than the fact that the garden is relatively new and the plantains have not yet begun producing constantly.

After a site has been occupied a few years, gardening activities take on a more regular pattern. The "rectum" (*bei kä basi*) of the garden is gradually abandoned, and a new "nose" (*bei kä bushibö*) is added by clearing adjacent land and transplanting crops. Thus, a garden has a direction—it moves, little by little. Sometimes there will be as many as three or four discrete gardens around a village, all of them producing more or less continuously. The older ones are gradually abandoned because it is simply easier to clear new land than to attempt to weed the thorny underbrush out of the old site. If you have ever attempted to clear prickly brush without wearing protective clothing, you should immediately see the wisdom of the Yąnomamö choice.

In an established garden site, labor follows a more regular pattern. The dry season is usually the time for feasting, visiting, trading, and warfare. Gardening activities are at a minimum at this time of year, but the ambitious will try to work a few hours each day at weeding, transplanting, and burning brush. Most of the heavy labor of felling large trees is restricted to the wet season, when it is cloudy and generally cooler, and the demands of feasting and dancing do not interfere with the work. Still, practical considerations are more important than a fixed schedule of work, and if the gardens are producing insufficient quantities of food, the Yąnomamö will expand their gardens at any time of the year.

GARDEN PRODUCTS Each man's garden contains three or four varieties of both plantains and bananas. The larger portion of the cultivated land will contain plantains, as they produce a higher yield than bananas. The garden will also have a sizeable patch of sweet manioc, a root crop that is boiled or refined into a rough flour by grinding it on a rock and then converting the flour into thick, round cakes of baked cassava bread.

244 [177] [292] [499] Many of the Yąnomamö villages have recently obtained bitter manioc, a poisonous variety that must be leached of its toxic ingredient before it can be eaten. This variety is grown in large quantities by the Carib-speaking Makiritare Indians–and by rural Venezuelans–and most of it has been introduced to the Yąnomamö recently by missionaries. Where the Yąnomamö are in direct contact with the Makiritare, they have, of course, adopted the crop without the intervention of the missionaries.

Next in importance are three other root crops: taro, sweet potatoes, and mapuey. [252] All of these resemble potatoes; they are usually boiled, but occasionally they are roasted directly over the coals.

245 [423] The Yąnomamö also cultivate a species of palm tree that produces a large crop of fruit each February and a much smaller crop in June. Each tree is owned by the individual who planted it, and his rights to the fruit continue even after the garden has been abandoned. It takes about six or seven years for a newly planted tree to produce its first crop, so the Yąnomamö are quite reluctant to move very far away from sites where they possess producing groves of these trees. When they do move, they return each year to collect the peach-palm fruit. They try, as well, to move to an abandoned garden that still has producing peach palms. If thieves have been raiding the unguarded crop, the Yąnomamö may cut the trees down, keeping the wood to make bows. They would sooner destroy an item of personal property than permit others to exploit it without permission.

243 [262] Maize is probably next in importance, but in a special sense. It appears to be cultivated as an emergency crop because its seeds are light and easily transported. A group that must move its garden a long distance can carry large quantities of maize seed and produce a substantial crop in a relatively short period of time. Maize does not, however, under normal circumstances, figure prominently in the daily diet of the Yąnomamö.

Cane for arrow manufacturing is also grown. The mature plant consists of a long, slender, pithy cane that has no joints or branches and is ideally suited for arrow shafts. The Yąnomamö use the cane just as they harvest it. Their arrows are over 6 feet long. Wing feathers from the larger species of wild turkey are used to fletch the arrow. On [237] each side of the shaft, one feather is tied with finely spun cotton fibers, being attached in such a way that the arrow will spin when it is released; its accuracy is thus improved in the way a bullet's accuracy is improved by rifling in a gun barrel. A nock is carved [322] from wood with an agouti-tooth knife; it looks very much like a golf-ball tee when finished, except that it is grooved at the large end where it will be fitted to the bowstring. [314] The nock is inserted in the narrow end of the cane and held fast with pitch adhesive and [284] a tight wrapping of fine cotton thread. The large end of the cane is not altered if it is to take a curare tip, since it tapers to a fine point and, therefore, blends into the thin curare point. If the point to be mounted is of the lanceolate type, the tip of the cane is cut off at its maximum diameter, wrapped with heavy cord, and the point jammed into the cane pith with considerable force. The fiber wrapping prevents the cane from splitting while the point is being mounted. The finished product is a very handsome [531] piece of work, and the Yąnomamö are proud of their arrows. They decorate the bamboo points by painting them red and adding black designs, and they attach a few colorful [422] [437] feathers to the fletched end. A seasoned arrow is a prized possession, in high demand in the trading network.

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Fig. 3-6. Women hauling firewood from the jungle to the village at dusk.

for suitable wood. There is usually an abundant supply in the garden within a year of the clearing of the land, but this disappears rapidly. Thereafter, the women must forage further afield to collect the daily supply of firewood, sometimes traveling several miles each day to obtain it. It is a lucky woman who owns an axe, for collecting wood is a tedious job without a steel tool. The women can always be seen at dusk, returning to the village in a procession, bearing enormous loads of wood in their pack-baskets (see Fig. 3-6). Good planners will spend a great deal of time collecting wood on some days so that they can take a vacation from this chore on others. If a woman locates a good supply of wood near the village, she will haul as much as she can and store it rather than let it be taken by her covillagers. 462 313 [482]

Women must respond quickly to the demands of their husbands. In fact, they must respond without waiting for a command. It is interesting to watch the behavior of women when their husbands return from a hunting trip or a visit. The men march slowly across the village and retire silently to their hammocks. The woman, no matter what she is doing, hurries home and quietly but rapidly prepares a meal for the husband. Should the wife be slow in doing this, the husband is within his rights to beat her. Most reprimands meted out by irate husbands take the form of blows with the hand or with a piece of firewood, but a good many husbands are even more brutal. Some of them chop their wives with the sharp edge of a machete or axe, or shoot them with a barbed arrow in some nonvital area, such as the buttocks or leg. Many men are given over to punishing their wives by holding the hot end of a glowing stick against them, resulting in serious burns. The punishment is usually, however, adjusted to the seriousness of the wife's shortcomings, more drastic measures being reserved for infidelity or suspicion of infidelity. 593 462 [252] 593 164 [137]

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men built his own section of the village, but in such a way that the roofs coincided and could be attached by simply extending the thatching. When completed, the village looked like a continuous, oval-shaped lean-to because of the way in which the roofs of the discrete houses were attached. Each house, however, is owned by the family that built it. Shararaiwä, Kaobawä's youngest brother, helped build Kaobawä's house and shares it with him. He also shares Koamashima, Kaobawä's younger wife. Kaobawä's older wife, Bahimi, hangs her hammock adjacent to Kaobawä's most of the time, but when there are visitors and the village is crowded, she ties her hammock under his in order to be able to tend the fire during the night. Ariwari still sleeps with his mother, but will get his own hammock soon: He is nearly four years old. His parents are afraid he will fall into the fire at night and get burned, since he is still a little too young to sleep alone.[21]

Daily activities begin early in a Yanomamö village. One can hear people chanting lazily and children crying long before it is light enough to see. Most people are waked by the cold and build up the fire just before daybreak. They usually go back to sleep, but many of them visit and talk about their plans for the day.

The entrances are all covered with dry brush so that any movement of people through them is heard all over the village. There is always a procession of people leaving the village at dawn to relieve themselves in the nearby garden, and the noise they make going in and out of the village usually awakens the others.

The village is very smoky at this time of day, since the newly stoked campfires smoulder before they leap into flames. The air is usually very still and chilly, and the ground is damp from the dew. The smoke is pleasant and seems to drive away the coolness.

Clandestine sexual liasons usually take place at this time of day, having been arranged on the previous evening. The lovers leave the village on the pretext of going to the bathroom and meet at some predetermined location. They return to the village by opposite routes.

This is also the time of day when raiders strike, so people must be cautious when they leave the village at dawn. If there is some reason to suspect raiders, they do not leave the confines of the upright log palisade that surrounds the village. They wait instead until full light and leave the village in armed groups.

By the time it is light enough to see, everybody has started preparing breakfast. This consists largely of roasted green plantains, easily prepared and steaming hot. If the family has any meat, it is taken down and shared, the children getting the best portions. Leftover meat is hung over the fire by a vine to keep the vermin off it and to preserve it.

If any of the men have made plans to hunt that day, they leave the village before it is light. Wild turkeys can be easily taken at this time of day because they roost in conspicuous places. During the dry season the *bashimo* (a kind of grouse) sing before dark and can be readily located. If any were heard the night before, the men leave at dawn to stalk them.

Tobacco chewing starts as soon as people begin stirring. Those who have fresh

[21] A child fell into a fire and burned to death in 1966—the mother had placed her hammock too close to the fire in order to keep warm, and the baby slipped from her arms while she slept. Bahimi's mother also sleeps in Kaobawä's house, but he does not have to avoid her because she is an old woman.

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At the evening meal he refused to take a portion of the meat so that the others could have more. Later in the evening, he appeared at my hut begging for a can of sardines to satisfy his hunger for meat. He preferred to go hungry rather than risk the onus of being accused of poor marksmanship or stinginess.

Both sexes participate in the cooking, although the women do the greater share of it. Food preparation is not elaborate and rarely requires much labor, time, or paraphernalia. Spices are never used, although the salty ashes of a particular kind of tree are sometimes mixed with water to form a condiment of sorts. The food is dunked into the salty liquid and eaten.

Everyone eats in his hammock using his fingers for utensils. Some meals cannot be eaten from a reclining position, so the members of the family squat in a circle around the common dish. For example, large quantities of tiny fish are cooked by wrapping them in leaves and cooking them in the hot coals. When the fish are done, the package is spread open, and everyone shares its contents.

Animals are never skinned before cooking. They are merely put over the fire after their entrails have been removed, and roasted, head, fur, claws, and all. Most of the fur is singed off in the process of cooking. The animal is dismembered by hand. The head, particularly the head of a monkey, is highly prized because the brain is considered a delicacy. The most common meat is monkey, of which there are several varieties, so that this delicacy is enjoyed rather frequently by the Yąnomamö.

By the time supper is over it is nearly dark. The fires are prepared for the evening; if someone has allowed his own fire to go out during the day, he simply borrows two glowing sticks from a neighbor and rekindles his own hearth. The entrances to the village are sealed off with dry brush so that prowlers can not enter without raising an alarm. Before retiring to their hammocks, the Yąnomamö first sit on them and wipe the bottoms of their bare feet together. This rubs off most of the debris that has accumulated on them during the course of the day. Everyone sleeps naked and as close to the fire as possible. Despite the inevitable last-minute visiting, things are usually quiet in the village by the time it is dark.

Things are not always quiet after dark. If anyone in the village is sick, a shaman will chant to the malevolent spirits most of the night to exorcise them. Or, should anyone be mourning a dead kinsman, he or she will sob and wail long after the others have fallen asleep. Occasionally, a fight will break out between a husband and wife, and soon everybody in the village will be screaming, expressing opinions on the dispute. The shouting may continue sporadically for hours, dying down only to break out anew as someone gets a fresh insight into the problem. Once in a while someone gives a long, loud speech voicing his opinion on the world in general. Those who are interested may add their own comments, but the audience usually grumbles about the noise and falls asleep.

Status Differences and Activities

Daily activities, except those concerning gardening and visiting, do not vary much from season to season. Much of the variation that does occur is a function of one's age or sex, as was shown above.

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neutral. The treacherous feast for their Shamatari enemies proved to be unsuccessful: The intended victims had accepted the invitation, but were informed of the plot just before they arrived. One of the Reyabobŏwei-teri who had close kinsmen among them had misgivings about the matter and warned them.

Late in the afternoon it was learned that the Mahekodo-teri were, in fact, in the vicinity of the village, allegedly on a "camping trip." Kaobawä, of course, suspected their story, but to demonstrate his friendship he invited them to be his guests at a feast. As he and his men had been away for nearly two weeks, there was an abundance of food in their gardens and they could easily afford to entertain the Mahekodo-teri and their traveling companions, the Boreta-teri. Together, the guests numbered about 100—after they fetched their women and children.

This sets the stage for the feast in the kind of context that makes it more intelligible: The specific historical relationships between the participants and the nature of their mutual mistrust. Now I will give the details of the events that followed.

The Feast

Perhaps because he suspected the Mahekodo-teri and Boreta-teri of intimidation, Kaobawä also invited the Karohi-teri to attend the feast. They are a small but dependable ally and had themselves separated from the Mahekodo-teri many years ago. This established a balance of power at the projected feast should any trouble arise, for the combination of both Boreta-teri and Mahekodo-teri was of sufficient strength to worry any host. With the aid of the Karohi-teri, Kaobawä's group was more of a match for the visitors.

The feast started out on a sour note. It is the custom of the Yanomamö visitors to arrive only after an invitation from their hosts, sent by messenger on the day of the feast. The Mahekodo-teri and Boreta-teri, however, arrogantly arrived nearly a week before Kaobawä's group was prepared to receive them and set up a large, temporary camp a short distance from the village. They were guests and could legitimately demand to be fed. Because of this, Kaobawä and his covillagers were under obligation to feed them, some hundred or so people, and took them to the gardens to supply them with enough plantains to last a week. Kaobawä was a little disturbed that they would be so impolite as to arrive uninvited, but took the situation quite philosophically. After all, they had fed his group for the better part of a year.

He and several other men cut a large quantity of plantains, which were hung in his house and allowed to ripen for a week, to be boiled into *date*, a thick, sweet soup, on the day of the feast. That afternoon Kaobawä and a few of the older men commissioned a hunting party comprised of young men, several of whom were Kaobawä's brothers, whose responsibility would be to obtain a large quantity of fresh meat to give to the visitors on the day after the feast. Most of them were reluctant to go, as their feet were still sore from the trip to the Shamatari village. A few of them claimed to be sick and managed to escape recruitment into the hunting party in this way. This hunt, with the hanging of the plantains in the headman's house, initiated the feast. The excitement that usually attends a feast began at this time.

That evening the young men danced and sang in the village, an institution called *amoamo*, thereby insuring themselves with luck on the hunt. (The Yanomamö also

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undertake it if it meant getting rid of their first group of visitors, who, by this time, had spent nearly a week eating Kaobawä's produce.

On the morning of the feast three large pieces of bark from the *arapuri* tree were cut and brought to the village. These were made into troughs to contain the boiled, ripe plantain soup. All day long Kaobawä's younger brothers, who had returned from the hunt the day before, labored at cooking the enormous quantity of ripe plantains, pouring each boiling containerful into the trough as it was prepared.[3]

The plantains that Kaobawä had hung in his *shabono* roof a week before were now ripe. The young men who were preparing the soup would cut the bunches of plantains from the roof, split each fruit with their thumb, throw the two halves of the flesh into a cooking pot, and toss the skins onto a pile. They worked at this task from early morning until late afternoon, in addition to boiling a nearly equal quantity of green plantains, which provided the green vegetable food that customarily accompanies the presentation of meat. Yanomamö etiquette dictates that meat must be accompanied by vegetable food and vice versa.[4] It is an insult, for example, to offer someone meat without simultaneously offering a vegetable food with it. Peeling green plantains is a little more difficult than peeling ripe ones, which are very tough and brittle. The Yanomamö solve this problem, like they solve so many others, by using their teeth. Each plantain is bitten along its length several times, cracking the peel, which in turn is removed with the fingernails and further application of the dentition. On this particular occasion, two young men peeled, with their thumbs, enough ripe plantains to make approximately 95 gallons of soup, and, with their teeth, a sufficiently large quantity of green plantains to fill a dozen large pack-baskets.

In the morning on the day of the feast, Kaobawä went to the center of the village clearing where all could see him and proceeded to pull weeds. The clearing has to look presentable to the visitors, as it functions as the dancing plaza. As noted before, since Yanomamö headmen cannot directly order their followers to execute tasks such as these, they usually initiate them and hope that others will follow. By and by, a number of older men joined him, as well as a few women, and when a sufficient number of workers were pulling weeds and hauling them out, Kaobawä quietly retired to his hammock, from which he oversaw the food preparations and calculated the distribution of meat.

Excitement in the village grew conspicuously as the hours passed, and by noon there was a constant din of laughter and chatter, punctuated now and then with a shrill scream from some young man overcome with the thrill of the feast. Occasionally, the visitors would reply to the shouts, setting off a brief contest of screaming between hosts

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[3]Kaobawä's group has access to aluminum pots now and uses them extensively in food preparations. Most Yanomamö groups still use crude clay pots, although these are being rapidly replaced by aluminum ware, which is traded inland to the more remote villages.

[4]The three vegetable foods considered to be suitable accompaniments for the meat presentation are: boiled green plantains, boiled *ruaha* fruit, and cassava bread. A number of missionaries and a few scientific observers have identified the Yanomamö feast strongly with the *ruaha* fruit (Zerries 1955; de Barandiaran 1966). If it is to be identified with any food, it should be called the "plantain feast," but to identify the feast with a food that sometimes (*ruaha*) or invariably (plantains) accompanies it is to overlook the sociopolitical causes of the feast. *Ruaha* is so unnecessary to the feast that it was served at only two of six feasts I attended. In short, the Yanomamö feast is a social and political event, not a harvest ceremony, and occurs independently of the abundance or availability of *ruaha* fruit. *Ruaha* fruit ripens in February, the peak of the dry season. It is only in the dry season that feasts can be held, because travel is difficult or impossible at other times of the year. The correlation of the ripening of *ruaha* and feasting is rather more fortuitous than causal.

and guests that gradually died off as each group busied itself in preparation for the dance.

Shortly after noon a rumor circulated through the village that the visitors had been raiding the gardens at night and stealing plantains. A number of people, particularly older men, were visibly upset by this new information, giving rise to another rumor that there would be a chest-pounding duel to set the matter straight. The guests had already worn their welcome thin by arriving uninvited a week in advance and by eating excessively. Their hosts were becoming angry with them, as it was all too obvious that they were deliberately taxing their hosts' patience; they were intimidating them.

The men of the host group had finished their preparations for the feast; they were all painted in red and black, bearing colorful feathers. They had cleaned the debris from their houses, had finished hauling out the weeds they had picked from the village clearing, and had brought in quantities of food to give their guests. Now, it was time for them to take *ebene*, their hallucinogenic drug. They separated into several groups and began blowing the brownish-green powder up each other's nostrils with 3-foot long hollow tubes. As the drug would be administered, each recipient would reel from the concussion of air, groan, and stagger off to some convenient post to vomit. Within ten minutes of taking the drug, the men would be bleary-eyed and wild, prancing around in front of their houses, stopping occasionally to vomit or to catch their breath. In each group there would be one man particularly adept at chanting to the *hekura*, the mountain demons, and he would soon take over the show, while the others retired to the sidelines in a stupor, green slime dripping from their nostrils. Should there be sick people in the village, the adept chanters—the *shabori*—would cure them by chanting, massaging, sucking, and vomiting out the evil spirit that caused the sickness. Otherwise, they would chant about other things, perhaps sending their *hekura* to enemy villages to eat the souls of children, or enjoining them to prevent their enemies from doing the same. Occasionally, one of the men takes too much of the drug and become violent. On this particular occasion, Shiimima, one of Kaobawä's brothers, grabbed his bow and arrows and ran to the center of the village. This caused a minor sensation for a moment, but one of the men managed to catch and disarm him, hiding his weapons so he could not find them. Things returned to normal again, and the other participants in the drug-taking began chanting to Shiimima to restore him to his senses. The chanting lasted for an hour or so, and the participants, one by one, returned to their houses to clean up their paint jobs; most of them had smeared their careful work by vomiting all over themselves.

While the men were taking their drugs, the women were busy painting and decorating themselves with feathers and red pigment. The visitors, also, were busy at the same tasks, and the excitement of the feast reached fever proportions by mid-afternoon. A few women were still busy finishing trade baskets, while Kaobawä's younger brothers continued with the monotonous cooking of what seemed to them an endless number of plantains.

Finally, an old man from the visiting group entered the village and marched unceremoniously across the clearing while the members of Kaobawä's group cheered him. He was too old to join the dancing, but too respected to wait behind with the women and children while the younger men put on their display. This was evidence that the visitors were about to send in their delegate to accept the feast invitation at Kaobawä's house.